

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): ~~Flour-based food product~~Wafer comprising a thermostable  $\alpha$ -amylase and in-situ modified starch.

Claim 2 (canceled):

Claim 3 (currently amended): ~~Flour-based food product~~Wafer according to claim 2-1 wherein the wafer is selected from the group consisting of a flat wafer, a sugar wafer, and a three dimension shaped wafer.

Claim 4 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 wherein the  $\alpha$ -amylase is present in an amount of 3 to 2500 units per gram of a final dough or batter.

Claim 5 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 also comprising at least one of a proteinases and xylanases.

Claim 6 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 comprising at least one component selected from the group consisting of gassing agents and gas generating microorganisms.

Claim 7 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 wherein the molecular weight of starch has been reduced.

Claim 8 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 wherein the  $\alpha$ -amylase is of an origin selected from the group consisting of bacterial, fungal and plants origin.

Claim 9 (currently amended): Process for making ~~flour-based food product~~a wafer comprising the steps of making a wafer batter or a dough by mixing at least flour, water and a thermostable  $\alpha$ -amylase and baking it on at least one hot surface.

Claims 10-11 (canceled):

Claim 12 (currently amended): Process according to claim 9 wherein the ~~flour-based food product~~wafer batter or dough further comprises at least one component selected from the group consisting of protease and xylanase.

Claim 13 (currently amended): Process according to claim 9 wherein the wafer batter or dough comprises at least one component selected from the group consisting of gassing agents and gas generating microorganisms.

Claim 14 (currently amended): Use of thermostable  $\alpha$ -amylase to manipulate textural attributes of ~~flour-based food products selected from the group consisting of wafers, biscuits and crackers~~ comprising the step of adding  $\alpha$ -amylase to a wafer batter, wherein the  $\alpha$ -amylase does not pre-treat the flour-based food product.

Claim 15 (currently amended): Use of a thermostable  $\alpha$ -amylase according to claim 14, the wafer batter comprising together with at least a gassing agent.

Claim 16 (currently amended): Method for modifying starch in a wafer batter comprising the steps of modifying the starch without increasing batter viscosity, wherein the modifying comprises the step of treating the batter with thermostable  $\alpha$ -amylase.

Claim 17 (currently amended): Method according to claim 16 wherein the wafer batter is does not sticking to the baking plates.

Claim 18 (canceled)

Claim 19 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 wherein the  $\alpha$ -amylase is present in an amount of 10 to 1000 units per gram of batter.

Claim 20 (currently amended): ~~Flour-based food product~~Wafer according to claim 1 wherein soluble dextrins have been produced.